Dean

SR14E Super Runner Value Electric Fryer

Project _____

Item _____

Quantity _____

CSI Section 11400 _____

Approval _____

Date _____

SR14E Super Runner Value Electric Fryer

Models

☐ SR14E

SR14E
Shown with optional casters.

Standard Features

- Tube-type frypot design
- 40-lb (20 liter) frypot oil capacity
- 14 kW
- Frying area 13-3/4" x 13-3/4" (348 x 348 mm)
- Snap-action thermostat
- Wide cold zone
- Stainless-steel frypot, door and backsplash/flue cover. Aluminized sides
- Wire form basket hanger
- Two twin baskets
- 6" (152 mm) adjustable legs
- Drain pipe extension

Options & Accessories

☐ Stainless-steel sides
☐ Frypot cover
☐ Casters

Specifications

Basic Frying At Its Best -- Designed For All-Purpose Affordable Frying

Fry a wide variety of products with the full size frying area which easily accommodates items from appetizers to specialty foods -- chicken, fries and breaded products, fresh or frozen.

Make the most of your energy dollars with our fully submersed element package. Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.

Dean's wide cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.

Assure rapid recovery with Dean's snap-action thermostat which reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.

The fryer carries a one-year warranty -- parts and labor with a five-year limited warranty on the frypot.

CE

NSF

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TÜV GS PRODUCT SERVICE

Find this product at: Central Restaurant Products | **1-866-285-1252**

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Enodis

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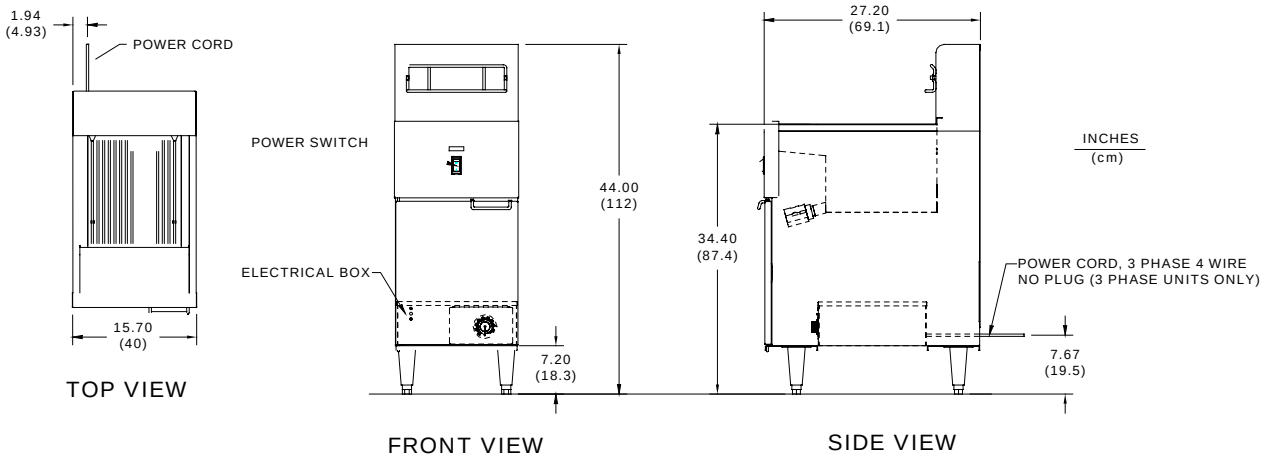

DIMENSIONS

MIN./MAX. OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	FRYING AREA (cm)	APPROXIMATE SHIPPING DIMENSIONS				
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT				CLASS	SHIPPING lbs./cu.ft. (kg/m³)	DIMENSIONS (cm)		
35-40 lb. (17-20 liter)	15-3/4″ (40)	27-1/4″ (69.1)	44″ (112)	34-3/8″ (87)	1-1/4″ (3)	23″ (58.4)	13-3/4″ x 13-3/4″ (35 x 35)	85	180 lbs./15 (82/0,42)	H 48-1/2″ (123)	W 20-1/2″ (52)	L 36″ (91)

POWER REQUIREMENTS

INPUT KW	NOMINAL AMPS PER LINE						
	208 VAC 60 Hz 3 phase 3 wire	220 VAC 50 Hz 3 phase 3 wire	240 VAC 60 Hz 3 phase 3 wire	230/400 VAC 50 hz 3 phase 4 wire	240 VAC 60 Hz 1 phase 2 wire	208 VAC 60 Hz 1 phase 2 wire	220 VAC 50 Hz 1 phase 2 wire
14	39	37	34	21	59	68	64

SHORT TERM SPECIFICATION

The following description will assist with ordering the features desired for this equipment:

Shall be DEAN free-standing cool zone deep fat fryer, Model SR14E. Only 15.70″ (40 cm) wide, 35-40# (17-20 liter) oil capacity.

NOTE:

- 3 phase units with cord only -- no plug provided.
- 1 phase units to be field wired, no cord or plug provided.
- All Canadian and single phase units sold without cordset.

Model # _____

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